FRAMTID
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GB

MW6

IKEA®
Design and Quality
IKEA of Sweden

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Safety Information

Read carefully and keep for future reference.
Do not heat, or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.
Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.
If material inside / outside the oven should ignite or smoke is observed, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.
Do not over-cook food. Fire could result.
Do not leave the oven unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.
Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.
Only allow children to use the appliance under adult supervision and after adequate instructions have been given, so that the child is able to use the appliance in a safe way and understands the hazards of improper use.
This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, unless used under the supervision of a person responsible for their safety.

⚠ **WARNING!** Accessible parts may become hot during use, young children should be kept away.
Do not use your microwave oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.
The door seals and the door seal areas must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.

ⓘ **IMPORTANT:** Eggs: Do not use your microwave oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.

Important precautions

General
This appliance is designed for domestic use only!
The appliance should not be operated without food inside. Operation in this manner is likely to damage the appliance. If you practice operating the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.
Do not use the cavity for any storage purposes.
Remove wire twist-ties from paper or plastic bags before placing bag in the oven.

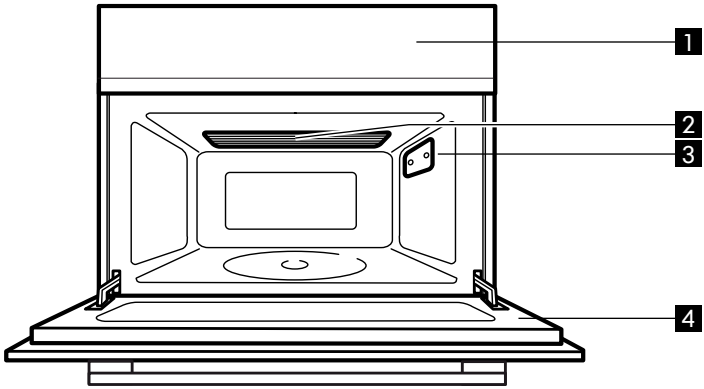
Deep-frying
Do not use your microwave oven for deep-

frying, because the oil temperature cannot be controlled.
Use hot pads or oven mitts to prevent burns, when touching containers, oven parts, and pan after cooking.

Liquids
E.g. beverages or water. Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:
1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

Careful
Always refer to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.
After heating baby food or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.
Ensure the Lid and the Teat is removed before heating!

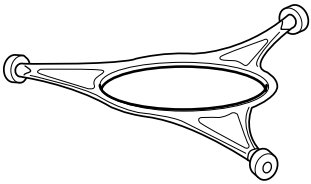
Product description



1 Control Panel
2 Grill element (Quarz)
3 Cavity Lamp
4 Door

Accessories

Turntable support



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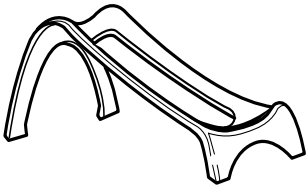
Baby bottle holder



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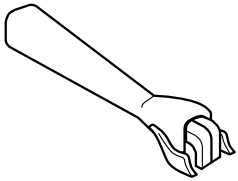
Crisp handle



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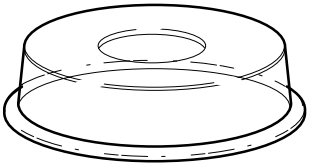
Glass turntable

1x

Cover



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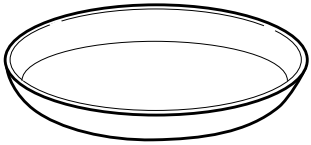
Crisp-plate



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General
There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.
Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.
When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven. This is especially important with accessories made of metal or metal parts.
If accessories containing metal comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.
Always ensure that the turntable is able to turn freely before starting the oven

Turntable support
Use the turntable support under the Glass turntable. Never put any other utensils on the turntable support.
Fit the turntable support in the oven.

Glass turntable
Use the Glass turntable with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.
Place the Glass turntable on the turntable support.

Baby bottle holder
Use the Baby bottle Holder when heating baby food in bottles that are too tall to stand-alone in the oven. Please see also, the chapter "Precautions", for more information about heating baby food.

Cover
The Cover is used to cover food during cooking and reheating with microwaves only and helps to reduce spattering, retain food moisture as well as reducing the time needed.
Use the cover for two level reheating
IMPORTANT: Do not use together with the Grill or Crisp. It's made of plastic and will melt.

Crisp handle
Use the supplied special Crisp handle to remove the hot Crisp plate from the oven.

Crisp-plate
Place the food directly on the Crisp-plate.
Always use the Glass turntable as support when using the Crisp-plate.
Do not place any utensils on the Crisp-plate since it will quickly become very hot and is likely to cause damage to the utensil.
IMPORTANT: The Crisp-plate may be preheated before use (max. 3 min.).
Always use the Crisp function when preheating the crisp-plate.

Control panel

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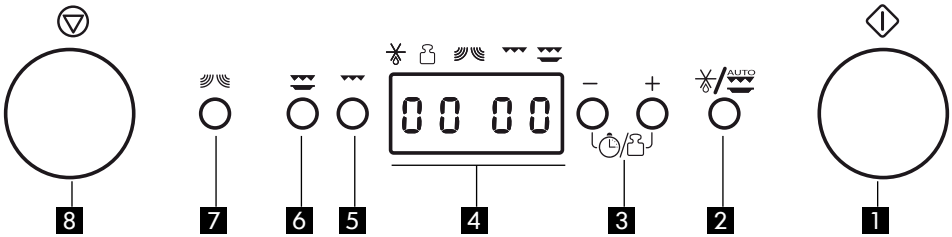
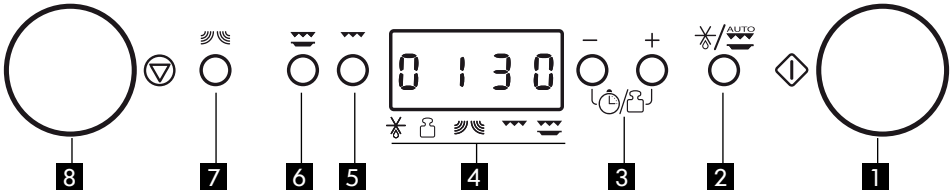


NUTID MW6



1. Start button
2. Auto defrost/auto crisp button
3. +/- buttons
4. Display
5. Grill button
6. Crisp button
7. Power button
8. Stop button

Daily use

Start protection / key lock
This automatic safety function is activated one minute after the oven has returned to "stand by mode". (The oven is in "stand by" when the 24-hour clock is displayed or if the clock has not been set, when the display is blank).
The door must be opened and closed e.g. putting food into it, before the safety lock is released. Else the display will show "DOOR".

Cooling down
When a function is finished, the oven may carry out a cooling procedure. This is normal.
After this procedure the oven switches off automatically.
The cooling procedure can be interrupted without any harm to the oven by opening the door.

Kitchen timer
Use this function when you need a kitchen timer to measure exact time for various purposes such as cooking eggs or letting the dough rise before baking etc.

1. Press the +/- buttons to set the desired length of the timer.
2. Press the Power button repeatedly to set the power to 0 W.
3. Press the Start button.

An acoustic signal will be heard when the timer has finished to count down.
Pressing the Stop button before the timer has finished will reset the timer to zero.

Clock
Keep the door open while setting the Clock. This gives you 10 minutes to complete the setting of the Clock. Otherwise, each step must be accomplished within 60 seconds.

1. Press the Stop button (3 seconds) until the left-hand digit (hour's) flicker.
2. Press the +/- buttons to set the hours.
3. Press the Start button (The two right hand digits (minutes) flicker).
4. Press the +/- buttons to set the minutes.
5. Press the Start button again.

The clock is set and in operation.
NOTE: when the appliance is first plugged in or after a power failure, the display is blank. If the clock is not set, the display will remain blank until the cooking time is set.

Cook and reheat with microwaves
Use this function for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

1. Press the +/- buttons to set the time.
2. Press the Power button repeatedly to set the power.
3. Press the Start button.

Once the cooking process has been started: the time can easily be increased in 30-second steps by pressing the Start button. Each press increases the time with 30 seconds. You may also alter the time by pressing the +/- buttons to increase or decrease the time.
Pressing the power button may also change the power level. The first press will show you the current power level. Press the power button repeatedly to change power level.

Power level

Microwaves only	
Power	Suggested use:
1000 W	Reheating of beverages, water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
800 W	Cooking of vegetables, meat etc.
650 W	Cooking of fish.
500 W	More careful cooking e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	Simmering stews, melting butter and chocolate.
160 W	Defrosting. Softening butter, cheeses.
90 W	Softening Ice cream
0 W	When using the Timer only.

Jet start
This function is used for quick reheating of food with a high water content such as; clear soups, coffee or tea.

1. Press the Start button to automatically start with full microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds.

You may also alter the time by pressing the +/- buttons to increase or decrease the time after the function has started.

Crisp

Use this function to reheat and cook pizzas and other dough based food. It is also good for frying bacon and eggs, sausages, hamburgers etc.

1. Press the Crisp button.
2. Press the +/- buttons to set the cooking time.
3. Press the Start button.

The oven automatically use Microwaves and Grill in order to heat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature and begin to brown and crisp the food.

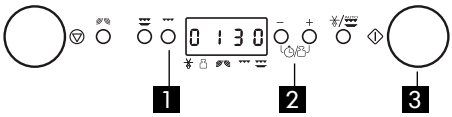
It is not possible to change or switch, the Power level or Grill, on/off, when using the Crisp function.

Ensure that the Crisp-plate is correctly placed in the middle of the Glass turntable. The oven and the crisp-plate become very hot when using this function.

Do not place the hot crisp-plate on any surface susceptible to heat.

IMPORTANT: Be careful, not to touch the ceiling beneath the Grill element. Use oven mittens or the special Crisp handle supplied when removing the hot Crisp-plate. Only use the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.

Grill



Use this function to quickly give a pleasant brown surface to the food.

1. Press the Grill button.
2. Press the +/- buttons to set the cooking time.
3. Press the Start button.

Place food inside the microwave and turn it during cooking

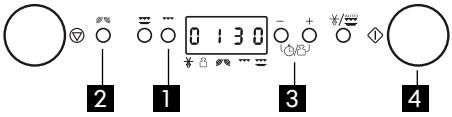
Pressing the Grill button during cooking switches the Grill element on and off. The timer will continue to count down when the Grill element is turned off.

Ensure that the utensils used are heat resistant and ovenproof before grilling with them.

IMPORTANT: Do not use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.

Grill combi

Use this function to cook such food as Gratins, Lasagne, Poultry and Baked potatoes.



1. Press the Grill button.
2. Press the Power button to set the microwave power level.
3. Press the +/- buttons to set the cooking time.
4. Press the Start button.

During operation you can switch the Grill element on/off by pressing the Grill button. The Max. possible microwave power level when using the Grill is limited to a factory-preset level.
It is possible to switch the microwaves off by reducing the microwave power level to 0 W. When 0 W is reached, the oven switches to Grill only mode.

Grill combi	
Power	Suggested use:
650 W	Cooking Vegetables and Gratins
350 - 500 W	Cooking Poultry and Lasagne
160 - 350 W	Cooking Fish and frozen gratins
160 W	Cooking Meat
90 W	Gratinating fruit
0 W	Browning only during cooking

Manual defrost
Follow the procedure for “Cook and Reheat with microwaves” and choose power level 160 W when defrosting manually.
Check and inspect the food regularly. Experience will give you the times needed for various amounts.
Frozen food in plastic bags, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).
The shape of the package alters the defrosting time. Shallow packets defrost more quickly than a deep block.
Separate pieces as they begin to defrost. Individual slices defrost more easily.
Shield areas of food with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips).
Turn large joints halfway through the defrosting process.
Boiled food, stews and meat sauces defrost better if stirred during defrosting time.
When defrosting it is better to under-thaw the food slightly and allow the process to finish during standing time.
Standing time after defrosting always improves the result since the temperature will then be evenly distributed throughout the food.

Auto defrost
Use this function for defrosting Meat, Poultry, Fish, Vegetables and Bread. AUTO Defrost should only be used if the net weight is between 100 g- 2.5 kg.
Always place the food on the glass turntable.

1. Press the AUTO button once to select the Auto Defrost function.
2. Press the +/- buttons to select a food class. After 3 seconds of inactivity the oven automatically switches to weight setting.
3. Press the +/- buttons to set the weight.
4. Press the Start button.
5. Turn food when oven prompt
6. Close the door and press the Start button

- Weight: this function needs to know the net weight of the food. The oven will then automatically calculate the needed time to finish the procedure.
- Frozen foods: if the food is warmer than deep-freeze temperature (-18°C), choose lower weight of the food. If the food is colder than deep-freeze temperature (-18°C), choose higher weight of the food.

Food	Hints
Meat (100 g - 2.0 Kg)	Minced meat, cutlets, steaks or roasts. Turn food when oven prompts.
Poultry (100 g - 2.5 Kg)	Chicken whole, pieces or fillets. Turn food when oven prompts.
Fish (100 g - 1.5 Kg)	Whole, steaks or fillets. Turn food when oven prompts.
Vegetables (100 g - 1.5 Kg)	Mixed vegetables, peas, broccoli etc. Turn food when oven prompts.
Bread (100 g - 1.0 Kg)	Loaf, buns or rolls. Turn food when oven prompts.

For food not listed in this table and if the weight is lesser or greater than recommended weight, you should follow the procedure for “Cook and reheat with microwaves” and choose 160 W when defrosting.

Auto crisp AUTO

Use this function to quickly reheat your food from frozen to serving temperature.
Auto Crisp is used only for frozen ready made food.

1. Press the AUTO button twice to select the Auto Crisp function.
2. Press the +/- buttons to select a food class. After 3 seconds of inactivity the oven automatically switches to weight setting.
3. Press the +/- buttons to set the weight.
4. Press the Start button.

- Weight: this function needs to know the net weight of the food. The oven will then automatically calculate the needed time to finish the procedure.
- Frozen foods: if the food is warmer than deep-freeze temperature (-18°C), choose lower weight of the food. If the food is colder than deep-freeze temperature (-18°C), choose higher weight of the food.

Food	Hints
French fries (200 g - 500 g)	Spread out the fries in an even layer on the crispplate. Sprinkle with salt if desired. Stir food when oven prompts.
Pizza, thin crust (200 g - 600 g)	For pizzas with thin crust.
Pan pizza (300 g - 800 g)	For pizzas with thick crust.
Chicken wings (200 g - 500 g)	For chicken nuggets, oil the crispplate. Turn food when oven prompts.
Quiche (200 g - 500 g)	For Quiche and pies.

For food not listed in this table and if the weight is lesser or greater than recommended weight, you should follow the procedure for “Cook and reheat with microwaves”.

Cleaning and maintenance

Cleaning is the only maintenance normally required.
Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

IMPORTANT: do not use metal scouring pads, abrasive cleansers, steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.
Do not spray directly on the oven.
At regular intervals, especially if spill overs have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.
This oven is designed to operate with the turntable in place.

IMPORTANT: do not operate the microwave oven when the turntable has been removed for cleaning.
Use a mild detergent, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

IMPORTANT: do not allow grease or food particles to build up around the door.
For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

IMPORTANT: do not use steam cleaning appliances when cleaning your microwave oven.
Adding some lemon juice to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

The Grill element does not need cleaning since the intense heat will burn off any splashes, but the cavity ceiling below it may need regular cleaning. This should be done with warm water, detergent and a sponge.
If the Grill is not used regularly, it should be run for 10 minutes a month to burn off any splashes, in order to reduce the risk of fire.

Dishwasher safe

- Turntable support.
- Glass turntable.
- Crisp handle.
- Baby Bottle Holder.

Careful cleaning

The Crisp-plate should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring sponge and a mild cleanser.
Always let the crisp-plate cool off before cleaning.

IMPORTANT: do not immerse or rinse with water while the crisp-plate is hot. Quick cooling may damage it.

IMPORTANT: do not use steel-wool pads. This will scratch the surface.

What to do if ...

Problem	Possible cause	Solution
The appliance does not work.	The mains power supply or the appliance is not connected.	Check your fuses and ensure that there is power avaliable.
	The door isn't closed.	Open and then close the door before you try again.
A message is displayed such as: F2, F3C, F7 or Err2, Err3, Err5.	The oven has recognized that a fault has occured in one of it's sensors or similar.	Disconnect and wait 10 minutes before reconnecting, then try to operate the oven once more. If the problem persists: call service.
The food is unevenly heated.	Very thin parts such as chicken wingtips and such are not shielded.	Shield the thinner parts with aluminum foil.
	The food was heated at a power level too high.	Choose a lower power level.
	The turntable has stopped.	Check that the turntable and turntable support is in place and the food is well centered, not touching the cavity walls.
Food isn't turning.	The turntable has stopped.	Check that the turntable and turntable support is in place and the cavity bottom is clean.

After-Sales Service

Before calling the After-Sales Service:

1. See if you can solve the problem on your own (see the "What to do if ..." table).
2. Switch the appliance off and on again to see if the problem has disappeared.

If the fault persists after the above checks, contact IKEA After Sales Service.

Always specify:

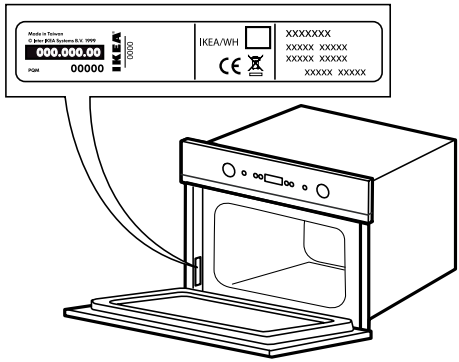
- the type of fault;
- exact type and model of appliance;
- the After-Sales Service number (the number given after the word "Service" on the rating plate) located on the inside edge of the oven cavity (visible when the door is open);
- your full address;
- your telephone number.

If any repairs are required, please contact IKEA After Sales Service (to guarantee that original spare parts will be used and repairs carried out correctly).

Technical data

Supply Voltage	230 V/50 Hz
Rated Power Input	2300 W
Fuse	10 A
MW output power	1000 W
Grill	800 W
Outer dimensions (HxWxD)	425 x 595 x 468
Inner dimensions (HxWxD)	200 x 405 x 380

The technical informations are situated in the rating plate inside the appliance.



Data for test heating performance in accordance with IEC 60705.
The International Electrotechnical Commission has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

Test	Amount	Approx. time	Power level	Container
12.3.1	1000 g	13 - 14 min	650 W	Pyrex 3.227
12.3.2	475 g	5 min	800 W	Pyrex 3.827
12.3.3	900 g	13 - 14 min	800 W	Pyrex 3.838
13.3	500 g	10 min	160 W	

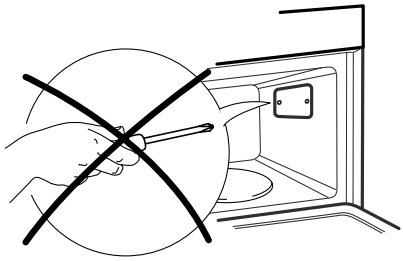
NOTE: this information is only for the qualified technician.

Installation

Mounting the appliance
Follow the supplied separate mounting instructions when installing the appliance.

Electrical connection

Prior to connecting
Check that the voltage on the rating plate corresponds to the voltage in your home.
Do not remove the microwave inlet protection plates located on the side of the oven cavity wall. They prevent grease and food particles from entering the microwave inlet channels.



Ensure the oven cavity is empty before mounting.
Ensure that the appliance is not damaged. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth.

Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

After connecting
The oven can be operated only if the oven door is firmly closed.
The earthing of this appliance is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.
The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

Environmental concerns

The packing box may be fully recycled as confirmed by the recycling symbol (♺). Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.
This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

Declaration of conformity CE
This appliance, which is intended to come - into contact with foodstuffs, complies with European Regulation (CE) n. 1935/2004 and has been designed, manufactured and sold in conformity with the safety requirements of the “Low Voltage” directive 2006/95/ CE (which replaces 73/23/ CEE and subsequent amendments), the protection requirements of “EMC” 2004/108/CE.

The symbol ▬ on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.
Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product. Before scrapping, cut off the mains cord so that the appliance cannot be connected to the mains.

IKEA GUARANTEE

How long is the IKEA guarantee valid?
This guarantee is valid for five (5) years from the original date of purchase of your appliance at IKEA, unless the appliance is named LAGAN in which case two (2) years of guarantee apply. The original sales receipt, is required as proof of purchase to validate the guarantee. If service work is carried out under guarantee, this will not extend the guarantee period for the appliance.

Which appliances are not covered by the IKEA five (5) years guarantee?
The range of appliances named LAGAN and all appliances purchased in IKEA before 1st of August 2007.

Who will execute the service?
IKEA service provider will provide the service through its own service operations or authorized service partner network.

What does this guarantee cover?
The guarantee covers faults of the appliance, which have been caused by faulty construction or material faults from the date of purchase from IKEA. This guarantee applies to domestic use only. The exceptions are specified under the headline "What is not covered under this guarantee?" Within the guarantee period, the costs to remedy the fault e.g. repairs, parts, labour and travel will be covered, provided that the appliance is accessible for repair without special expenditure and that the fault is related to faulty construction or material fault covered by warranty. On these conditions the EU guidelines (Nr. 99/44/EG) and the respective local regulations are applicable. Replaced parts become the property of IKEA..

What will IKEA do to correct the problem?
IKEA appointed service provider will examine the product and decide, at its sole discretion, if it is covered under this guarantee. If considered covered, IKEA service provider or its authorized service partner through its own service operations, will then, at its sole discretion, either repair the defective product or replace it with the same or a comparable product.

What is not covered under this guarantee?
- Normal wear and tear.
- Deliberate or negligent damage, damage caused by failure to observe operating instructions, incorrect installation or by connection to the wrong voltage, damage caused by chemical or electrochemical reaction, rust, corrosion or water damage including but not limited to damage caused by excessive lime in the water supply, damage caused by abnormal environmental conditions.
- Consumable parts including batteries and lamps.
- Non-functional and decorative parts which do not affect normal use of the appliance, including any scratches and possible color differences.
- Accidental damage caused by foreign objects or drainage systems or soap drawers.
- Damage to the following parts: ceramic glass, accessories, crockery and cutlery baskets, feed and drainage pipes, seals, lamps and lamp covers, screens, knobs, casings and parts of casings. Unless such damages can be proved to have been caused by production faults.
- Cases where no fault could be found during a technician's visit.
- Repairs not carried out by our appointed service providers and/or an authorized service contractual partner or where non-original parts have been used.
- Repairs caused by installation which is faulty or not according to specification.
- The use of the appliance in a non-domestic environment i.e. professional use.
- Transportation damages (such as scratches, bumps, ..etc). If a customer

transports the product to his home or another address, IKEA is not liable for any damage that may occur during transport. However, if IKEA delivers the product to the customer's delivery address, then damage to the product that occurs during this delivery will be covered by IKEA.
- Cost for carrying out the initial installation of the IKEA appliance.

However, if an IKEA service provider or its authorized service partner repairs or replaces the appliance under the terms of this guarantee, the service provider or its authorized service partner will reinstall the repaired appliance or install the replacement, if necessary. (This does not apply within Ireland, customer should contact the local IKEA dedicated after sales line or the Service provider for further information).
These restrictions do not apply to fault-free work carried out by a qualified specialist using our original parts in order to adapt the appliance to the technical safety specifications of another EU country.

How country law applies
The IKEA guarantee gives you specific legal rights, which cover or exceed all the local legal demands that are subject to vary from country to country.

Area of validity
For appliances which are purchased in one EU country and taken to another EU country, the services will be provided in the framework of the guarantee conditions normal in the new country.
An obligation to carry out services in the framework of the guarantee exists only if the appliance complies and is installed in accordance with the technical specifications of the country in which the guarantee claim is made.

The dedicated AFTER SALES for IKEA appliances
Please don't hesitate to contact IKEA appointed Service Provider to:
- make a claim under this guarantee;
- ask for clarifications on installation of the IKEA appliance in the dedicated IKEA kitchen furniture;
- ask for clarification on functions of IKEA appliances.

To ensure that we provide you with the best assistance, please read carefully the Assembly Instructions and/or the User Manual before contacting us.

How to reach us if you need our service

Please refer to the last page of this manual for the full list of IKEA appointed Service Providers and relative national phone numbers.

In order to provide you a quicker service, we recommend to use the specific phone numbers listed on the manual. Always refer to the numbers listed in the booklet of the specific appliance you need an assistance for. Please also always refer to the selected IKEA article numbers, 8 digit codes and 12 digit service number placed on the service sticker you find on the back of the warranty booklet and on the rating plate of your appliance.

SAVE THE SALES RECEIPT!
It is your proof of purchase and required for the guarantee to apply. The sales receipt also reports the IKEA name and article number (8 digit code) you have purchased.

Do you need extra help?
For any additional questions not related to After Sales of your appliances please contact your nearest IKEA store call centre. We recommend you read the appliance documentation carefully before contacting us.

BELGIË - BELGIQUE - BELGIEN

Telefoon/Numéro de téléphone/ Telefon-Nummer:	026200311	
Tarief/Tarif/Tarif:	Lokaal tarief/Prix d'un appel local/Ortstarif	
Openingstijd:	Maandag - Vrijdag	8.00 - 20.00
Heures d'ouverture:	Lundi - Vendredi	8.00 - 20.00
Öffnungszeiten:	Montag - Freitag	8.00 - 20.00

ČESKY

Telefonní číslo:	225376400	
Sazba:	Místní sazba	
Pracovní doba:	Pondělí - Pátek	8.00 - 20.00

DANMARK

Telefon nummer:	70150909	
Takst:	Lokal taks	
Åbningstid:	Mandag - fredag	9.00 - 20.00
	Lørdag0	9.00 - 16.0
	(Åbent første søndag i måneden)	

DEUTSCHLAND

Telefon-Nummer:	06929993602	
Tarif:	Ortstarif	
Öffnungszeiten:	Montag - Freitag	8.00 - 20.00

ESPAÑA

Teléfono:	913754126	
Tarifa:	Tarifa local	
Horario:	Lunes - Viernes	8.00 - 20.00
	(España Continental)	

FRANCE

Numéro de téléphone:	0170480513	
Tarif:	Prix d'un appel local	
Heures d'ouverture:	Lundi - Vendredi	9.00 - 21.00

ÍSLENSKA

Símanúmer:	5852409	
Kostnaður við símtal:	Almennt mínútuverð	
Opnunartími:	Mánudaga - Föstudaga	9.00 - 17.00

ITALIA

Telefono:	0238591334	
Tariffa:	Tariffa locale	
Orari d'apertura:	Lunedì - Venerdì	8.00 - 20.00

MAGYARORSZÁG

Telefon szám:	(06-1)-3285308	
Tarifa:	Helyi tarifa	
Nyitvatartási idő:	Hétfőtől Péntekig	8.00 - 20.00

NEDERLAND

Telefoon:	09002354532	
	en/of 0900 BEL IKEA	
Tarief:	Lokaal tarief € 0,10 p/min	
Openingstijd:	Maandag t/m - Vrijdag	9.00 - 21.00
	Zaterdag	9.00 - 20.00
	Zondag	9.00 - 18.00

NORGE

Telefon nummer:	23500112	
Takst:	Lokal takst	
Åpningstider:	Mandag - fredag	8.00 - 20.00

ÖSTERREICH

Telefon-Nummer:	013602771461	
Tarif:	Ortstarif	
Öffnungszeiten:	Montag - Freitag	8.00 - 20.00

POLSKI

Numer telefonu:	0225844203	
Stawka:	Koszt połączenia według taryfy operatora	
Godziny otwarcia:	Poniedziałek - Piątek	8.00 - 20.00

PORTUGAL

Telefone:	213164011	
Tarifa:	Tarifa local	
Horário:	Segunda - Sexta	9.00 - 21.00

REPUBLIC OF IRELAND

Phone number:	016590276	
Rate:	Local rate	
Opening hours:	Monday - Friday	8.00 - 20.00

SCHWEIZ - SUISSE - SVIZZERA

Telefon-Nummer/ Numéro de téléphone/Telefono:	0225675345	
Tarif/Tarif/Tariffa:	Ortstarif/Prix d'un appel local/Tariffa locale	
Öffnungszeiten:	Montag - Freitag	8.00 - 20.00
Heures d'ouverture:	Lundi - Vendredi	8.00 - 20.00
Orario d'apertura:	Lunedì - Venerdì	8.00 - 20.00

SLOVENSKY

Telefónne číslo:	0250102658	
Cena za hovor:	Cena za miestny hovor	
Pracovná doba:	Pondelok až piatok	8.00 - 20.00

SUOMI

Telefónne číslo:	0250102658	
Cena za hovor:	Cena za miestny hovor	
Pracovná doba:	Pondelok až piatok	8.00 - 20.00

SVERIGE

Telefon nummer:	775700500	
Taxa:	Lokal samtal	
Öppet tider:	Måndag - Fredag	8.30 - 20.00
	Lördag - Söndag	9.30 - 18.00

UNITED KINGDOM

Phone number:	02076601517	
Rate:	Local rate	
Opening hours:	Monday - Friday	9.00 - 21.00

ΕΛΛΑΣ

Τηλεφωνικός αριθμός:	2109696497	
Χρέωση:	Τοπική χρέωση	
Ώρες λειτουργίας:	Δευτέρα - Παρασκευή	8.00 - 20.00

РОССИЯ

Телефонный номер:	4957059426	
Стоимость звонка:	Местная стоимость звонка	
Время работы:	Понедельник - Пятница	8.00 - 20.00
	(Московское время)	

4619-694-77691

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